



THE WINDMILL

BOXING DAY

4 COURSES FOR £50.00 PER PERSON

— STARTER —

Chicken Liver Pâté

Silky smooth and rich. Served with rustic warm bread and a spiced homemade chutney.

Homemade Tomato & Basil Soup (Vegan available)

A comforting bowl of rich tomato and basil soup, served with warm granary bread and butter.

Prawn & Crab Cocktail

A classic revival with a twist. Atlantic prawns and delicate crab, served on crisp gem lettuce, celery, and apple, dressed in a zesty seafood sauce.

Whipped Goat's Cheese Mousse

Creamy whipped goat's cheese served on toasted granary bread with heritage beetroot, honey, fresh herbs and a light balsamic glaze.

— MAIN EVENT —

Pan-Seared Sea Bass with Lemon & Herb Butter

A delicate fillet served with lemon & herb butter, crushed new potatoes, and seasonal vegetables.

Ribeye Steak (v/ve available) +£3

Steak, grilled tomato, mushroom, crispy golden triple-cooked chips and your choice of peppercorn, Stilton & garlic sauce.

Dirty Burger (v available)

Double juicy beef patty stacked high with smooth tangy blue cheese, grilled tomato and sautéed mushrooms. Served in a soft glazed bun with lettuce, chopped onion and gherkin salsa, with golden triple-cooked chips and house slaw.

Traditional Christmas Dinner

All served with a giant pig in blanket, sage & cranberry stuffing, Yorkshire pudding, creamy cauliflower & leek cheese, sticky honey-glazed carrots, red wine braised red cabbage, swede & carrot mash, seasonal greens, and rich gravy.

Choose from:

Roast Turkey

served with cranberry sauce

Homemade-Nut Roast (vegan option available)

served with stilton sauce

— PUDDING —

Traditional Christmas Pudding (v)

With warm brandy sauce and a touch of festive magic.

Chocolate Brownie (v)(ve available)

Rich, fudgy, and served with Christmas-spiced ice cream.

Christmas Crumble (v)

A wintry mix of fruits, cinnamon crumble topping, and ladles of custard.

Cinnamon Swirl Cheesecake

Smooth cinnamon cheesecake with festive spices and a buttery biscuit base.

— THE WINDMILL CHEESE BOARD —

The Windmill Cheese Board +£5.00 (v)

A selection of fine local and continental cheeses, served with biscuits, fruit, and festive chutney.